

IPA:2

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **30**
- SRM **3.3**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **40 liter(s)**
- Trub loss **8 %**
- Size with trub loss **47.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **11 %/h**
- Boil size **58.2 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **2.7 liter(s) / kg**
- Mash size **27 liter(s)**
- Total mash volume **37 liter(s)**

Steps

- Temp **68 C**, Time **60 min**

Mash step by step

- Heat up **27 liter(s)** of strike water to **76.9C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **41.2 liter(s)** of **76C** water or to achieve **58.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------------|------------|-------|-----|
| Grain | Pilsner (2 Row) Ger | 9 kg (90%) | 81 % | 4 |
| Grain | Briess - 2 Row Carapils Malt | 1 kg (10%) | 75 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|----------|--------|----------|------------|
| Boil | Azacca | 30 g | 60 min | 14 % |
| Aroma (end of boil) | Simcoe | 30 g | 15 min | 13.2 % |
| Whirlpool | Amarillo | 90 g | 0 min | 9.5 % |
| Dry Hop | Citra | 200 g | 4 day(s) | 12 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------|------|------|--------|------------|
| Danstar - Nottingham | Ale | Dry | 25 g | Danstar |

Extras

| Type | Name | Amount | Use for | Time |
|--------|-------------|--------|---------|--------|
| Fining | protofloc | 5 g | Boil | 15 min |
| Other | Lactic Acid | 1 g | Mash | 60 min |